

DINNERLY



June Brunch Special!

Coconut and Caramelised Banana Porridge



20 minutes



2 Servings

With tropical flavours of caramelised banana and coconut set against a creamy porridge backdrop, this warming bowl of goodness is the ultimate winter breakfast or brunch. Better yet, it's on the table in 20 minutes and, because it's made with coconut milk instead of regular milk, it's vegan too.

WHAT WE SEND

- 80g shredded coconut ¹⁷
- 70g rolled oats ¹
- 1L coconut water
- 200ml coconut milk
- 2 bananas
- 2 tbs maple syrup

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 2 tsp olive oil

TOOLS

- medium frypan
- medium saucepan

Our veggies come straight from the farm,
so please wash them before cooking.

ALLERGENS

Gluten (1), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

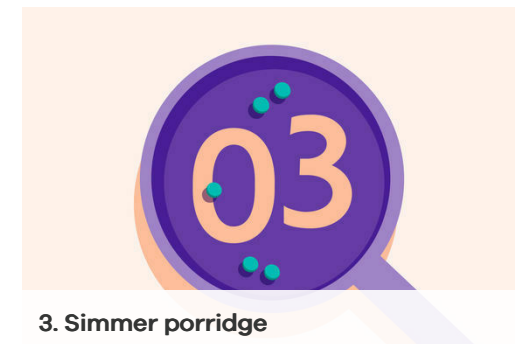
Energy 885kcal, Fat 52.1g, Carbs 90.3g,
Proteins 11.7g



Put **half the coconut** in a cold medium frypan over medium heat. Toast, tossing, for 3-4 mins until evenly golden. Remove from the pan, reserving the pan.



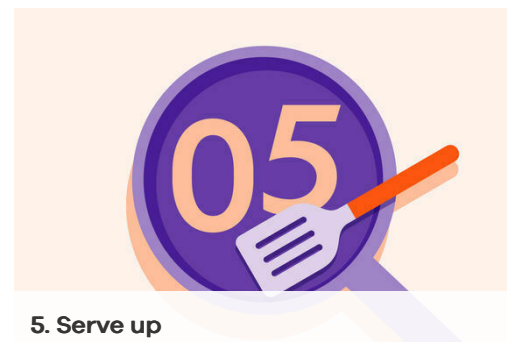
Combine the **oats, half the coconut water*, remaining coconut** and a pinch of salt in a medium saucepan over high heat and bring to the boil.



Reduce the heat to medium-low and cook, stirring regularly, for 8-10 mins until thick and creamy (see Kitchen 101). Stir in **160ml (⅔ cup) coconut milk**. Remove the pan from the heat.






Meanwhile, halve the **bananas** lengthwise. Heat **2 tsp olive oil** in the reserved pan over medium heat. Cook the banana, turning, for 2-3 mins until caramelised. Remove the pan from the heat.



Divide the **porridge** among bowls and top with the **caramelised banana** and **toasted coconut**. Drizzle with the **maple syrup** and **remaining coconut milk**. Enjoy!



If the porridge is becoming too thick before it's fully cooked, stir in a little more coconut water.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
View the recipe online by visiting your account at dinnerly.com.au    **#dinnerly**

 **Packed in Australia**
from at least 20%
Australian ingredient.